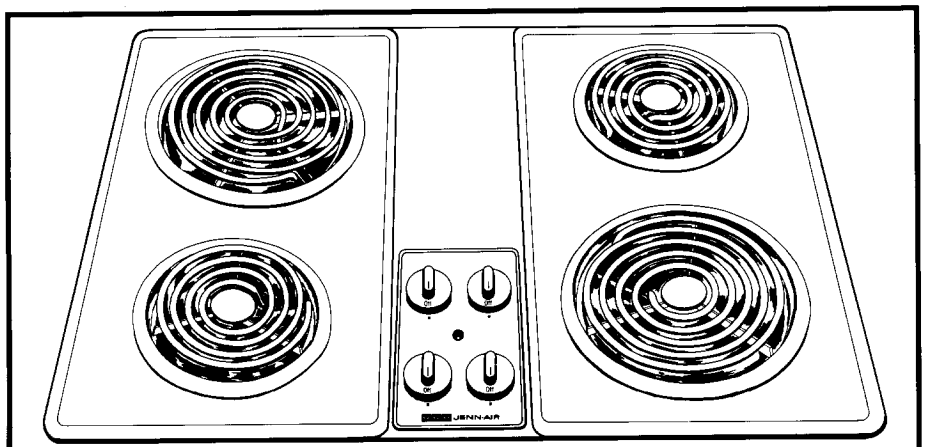
JENN-AIR

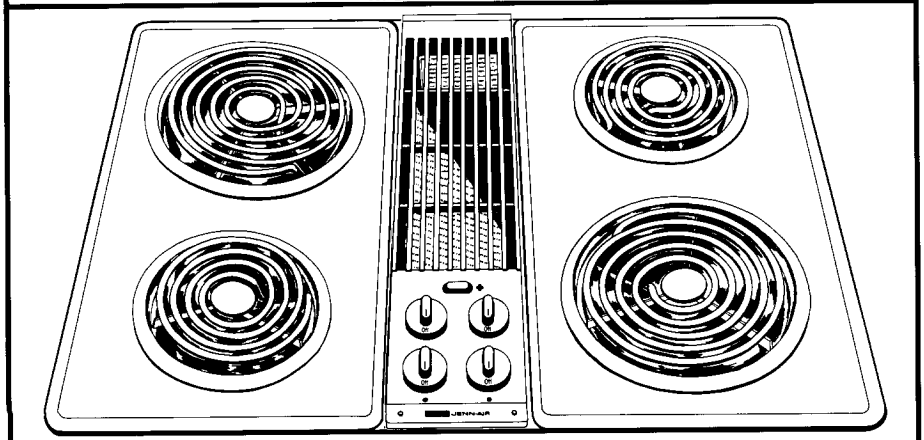
Use and Care Manual

Coil Cooktop

Models CCE407 & CVE407



MODEL CCE407



MODEL CVE407

SAFETY PRECAUTIONS

Read before operating your cooktop

All appliances - regardless of the manufacturer - have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
6. Flammable materials should not be stored near surface units.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use proper pan size. Many appliances are equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating element will also improve efficiency and performance.
10. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.
11. On conventional element cooktops make sure that drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
12. Do not use aluminum foil to line surface unit drip pans or grill basin. Installation of these liners may result in an electric shock or fire hazard.

13. Glazed cookware - only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
14. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
15. Do not soak or immerse removable heating elements in water.
16. CAUTION - Do not store items of interest to children in cabinets above cooktop - children climbing on the cooktop to reach items could be seriously injured.
17. Do not touch surface units or areas near units. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns - among these surfaces is the cooktop.
18. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
19. Keep all switches "OFF" when unit is not in use.

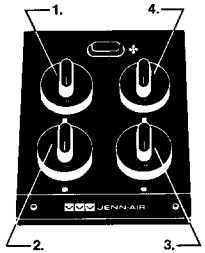
Surface Controls

The variable controls provide flexibility in setting selection.

To Set Controls

- Since the controls are a push-turn type, they must be pushed down before turning. To set (from the OFF position), push down on control knob and turn in either direction to desired heat setting.
- When control is in any position, other than OFF, it may be turned in any direction without pushing down.
- A red inidcator light will glow when a surface heating element is ON.

Control Locations



1. Left rear heating element
2. Left front heating element
3. Right front heating element
4. Right rear heating element

Suggested Control Settings for Surface Elements

The size and type of cookware used and the amount and type of food being cooked will influence the setting needed for best cooking results. Electrical line voltage may also vary, which will affect the needed control setting. The setting indicated should serve as a guide while you become familiar with your cooktop.

HI A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying.

7-10 (Medium High) For fast frying or browning foods, to maintain rapid boil of large amounts of food, to maintain oil temperature for deep fat frying.

5-6 (Medium) For foods cooked in a double boiler, sauteing, slow boil of large amounts of food, and most frying.

3-4 (Medium Lo) To continue cooking foods started on higher settings.

LO-2 Maintaining serving temperatures of foods, simmering foods, melting butter or chocolate.

The heat controls offer flexibility in heat setting selection. On settings other than **Hi,** you may adjust the controls above or below the numbered setting for best results. Suggested settings are provided as general guidelines.

Cooking Procedures

For best results, always use recommended cookware. Different cookpots and different amounts of food being prepared will influence the control settings needed for best results. For fastest cooking, start with the surface control on **Hi** for one minute; then turn the control to the lower desired setting. Covering pans, whenever possible, speeds cooking and is more energy efficient.

Do not allow pans to boil dry as this could damage both the cooktop and the pan.

Selecting Proper Cookware

- *Select cookware with flat bottoms.* Flat bottom pans are the fastest and best conductors of heat and provide the most consistent and satisfactory results. The entire bottom of the pan should touch the heating element evenly. Avoid using pans with convex, concave or irregular bottoms. A pan which is not flat receives the most heat at the point of contact, which causes "hot spots" and uneven heat distribution. Hot spots can result in scorching or burning of the food. Uneven heat distribution slows the cooking process and wastes energy.

- To determine if pan is flat, lay a straight edge ruler against the bottom.

- Do not use a pan with a turned down flange around the bottom or a ripple bottom.

- Do not use wire trivets or any kind of heat retarding pad between the pan and element. Reduce the control setting instead.

- Special cooking equipment without flat bottoms, such as the Oriental wok, *should not be used on the cooktop. Only use the Jenn-Air wok accessory, Model A141A, on the cooktop.* It has a special heating element designed to eliminate problems associated with using traditional round bottom woks on the conventional coil element, such as shortening the life of the heating element.

- Do not use a pans that extend more than 1 inch on either side of the element. Use the correct size pan for the size of the heating element. (See exceptions for canners and stockpots below.)

- Large stockpots and canners should be used with Jenn-Air's "Big-pot" canning element only (Model A145A). The use of large pans on the large element on **Hi** for extended periods of time can cause damage to the cooktop, shorten the life of the element, as well as trap excess heat inside the cooktop.

  NOTE: CCE407 OWNERS: Sustained trapped heat can cause the large elements to cycle off. Elements will cycle back on after the cooktop has cooled down.

  CVE407 OWNERS: Sustained trapped heat can cause the downdraft fan to cycle on. Downdraft fan will cycle off after the cooktop has cooled down.

Large Stockpots or Canners

"Big Pot" canning element accessory, Model A145A, makes it possible to use large oversized flanged or rippled bottom canners with conventional coil elements.

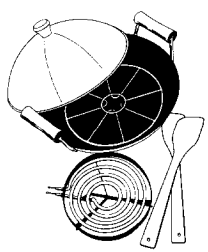
Follow These Procedures When Canning

- Bring water to boil at **Hi** setting; after boiling has begun, reduce heat to lowest setting that will maintain boiling.
- Make certain canner fits over center of surface unit.
- Flat-bottomed canners give the best canning results.
- Use canning recipes from a reputable source such as the manufacturer of your canner and manufacturers of canning jars.
- Remember that canning is a process that creates large amounts of steam. Be careful and follow equipment instructions to avoid burns from steam or hot canners.
- Remember that if your area has low voltage at times, canning may take longer than indicated by the directions.

Accessories

Wok Accessory - Model A141A

For use with conventinal coil elements only. Includes special plug-in contoured element that replaces the large element. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips and recipes.



Canning Element - Model A145A

Special canning element replaces large conventional coil element, raising the heating element above the cooking surface. Allows use of oversized cookware.

Ventilation System

(Model CVE407 only)

The built-in ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop. Regular use of this system will insure a more comfortable and less humid kitchen which is free of heavy cooking odors and fumes that normally create a frequent need for cleaning and redecorating.

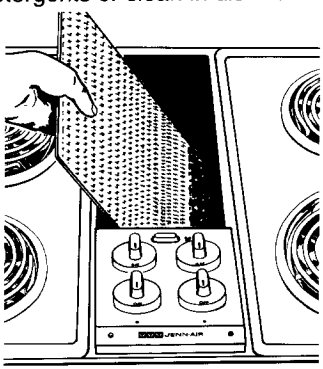
Using the Ventilation System

- To operate the ventiliation system, push the on/off switch located in front of the air grille.
- Besides using the ventilation system to remove cooking vapors and fumes, it can be used to cool baked pies, cakes or hot pans. To cool an item, set it on the air grille and turn on the fan. The air being pulled over the item will quickly cool it. Be careful not to cover the entire air grille or touch the fan control.
- The fan can be used to remove strong odors from the kitchen as when chopping onions near the fan.

NOTE CVE407 OWNERS: The cooktop is designed with an automatic control that may turn on the downdraft fan when large cookpots are used for extended periods on the large elements. The fan will shut off when the cooktop has cooled down. For more information and to avoid this in the future, refer to p.6.

Cleaning the Ventilation System

Air Grille: The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents or clean in dishwasher.



Filter: Turn off ventilation system before removing. Turn filter retainer clip to remove filter. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and liquid dishwashing detergent or in dishwasher.

IMPORTANT: *DO NOT OPERATE SYSTEM WITHOUT FILTER.* Filter should always be placed at an angle. As you face the front of the cooktop, the top of the filter should rest against the left side. and the bottom of filter should rest against the right side of vent chamber at the bottom. (**NOTE:** If filter is flat against the fan wall, ventilation effectiveness is reduced.)

Ventilation Chamber: This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. May be cleaned with paper towel, damp cloth, or sponge and mild household detergent or cleanser.

Cleaning

Be sure all control knobs are in the OFF position before cleaning or removing heating elements.

Heating Elements

Under normal conditions, most soil will burn off elements. The heating elements unplug for your convenience in cleaning the drip pans. Lift slightly and pull away from receptacle. DO NOT IMMERSE IN WATER. To replace elements, push completely into the receptacle. Make sure the elements fit flat.

Drip Pans

To keep the like-new appearance, *clean frequently* and *never allow anything to burn on twice*. Remove soiled pans by first removing cooled heating element.

- **For light to moderate soil:** Clean by wiping with soapy dishcloth or Cooktop Cleaning Creme (Part No. 20000001) and sponge or clean in dishwasher. Rinse and dry.
- **To loosen baked on soils:** Place drip pans in pan with 2 quarts of water and boil for 20 minutes. Remember, all drip pans cannot be boiled at once because element being used must have a drip pan in place.
- **For heavy soil:** Soak with Soft Scrub with bleach for 30 minutes. Then, wipe with sponge. Rinse and dry.
- **For stubborn stains:** Use Easy-Off oven cleaner. Allow to sit overnight, then rinse. **CAUTION:** When using Easy-Off, avoid spraying other areas. If stain remains, clean per directions for heavy soil.

Porcelain Cooktop

- Wash cool cooktop with warm soapy water and rinse. Polish with a dry cloth.
- To clean stubborn spots, clean with Cooktop Cleaning Cream (Part No. 20000001) and a sponge. Do not use abrasive or caustic cleaning agents which may permanently damage the finish.
- NEVER WIPE OFF A WARM OR HOT PORCELAIN ENAMEL SURFACE WITH A DAMP CLOTH

NOTE: The porcelain enamel used on your cooktop is acid resistant, not acid proof. Therefore, acid foods (such as vinegar, tomato, milk, etc.) spilled on the cooktop should be wiped up immediately with a dry cloth.

Control Knobs

The control knobs can be removed with the controls in the OFF position. Pull each knob straight from the shaft. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleaners or materials. To replace each knob, match flat part of knob opening with the spring on the shaft, returning in OFF position.

Control Knob Area

Use mild cleansers, such as soapy water or mild liquid sprays, such as 409. Wipe with sponge, damp cloth or paper towel. *Do not scrub with S.O.S. pads or abrasive cleansers.*

Service Information

Check the following list to be sure a service call is really necessary. A quick reference of this manual may prevent an unneeded service call.

If nothing on the cooktop operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if cooktop is properly connected to electric circuit in house.

If cooktop element does not get hot enough:

- check if heating element is plugged in solidly.
- surface controls may not be set properly.
- voltage to house may be low.

If ventilation system is not capturing smoke efficiently:

- check on cross ventilation in room or make up air.
- excessive amount of smoke is being created.
- cooktop may be improperly installed; check ducting information. (see page 11.)
- air filter may be improperly installed. (See page 5.)

CCE407 Owners: If larger elements quit during cooking:

- sustained heat was trapped. (See p.6 - Large stockpots or canners).

CVE407 Owners: If downdraft fan automatically turns on during cooking:

- sustained heat was trapped. (See p.6 - Large stockpots or canners).

If You Need Service

- call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages. Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.
- if the dealer or service company cannot resolve the problem, write to MAYCOR Parts and Service Co., P.O. Box 2370, Cleveland, TN 37320-2370, 615-472-3333
- use and care manuals, service manuals, and parts catalogs are available from MAYCOR for a nominal charge.

All specifications subject to change by manufacturer without notice.

Ducting Information

(Model CVE407 only)

Jenn-Air's ventilation system is designed to capture both cooking fumes and smoke from any place on the cooktop surface. If the system does not, these are some ducting installation situations to check:

- 6" diameter round or 3 1/4" x 10" rectangular ducting should be used. Note: 5" diameter round ducting may be used for venting straight out the back of the cooktop and directly through the wall for 10' or less.
- No more than three 90° elbows should be used. Distance between elbows should be at least 18".
- Recommended Jenn-Air wall cap should be used. Make sure damper moves freely when ventilation system is operating.
- There should be a minimum clearance of 6" for cooktop installed near a side wall.

If there is not an obvious improper installation, there may be a concealed problem such as a pinched joint, obstruction in the pipe, etc. Installation is the responsibility of the installer and questions should be addressed first by the installer. The installer should very carefully check the ducting installation instructions.